Recipes

COMPILED BY
WOMAN'S MISSIONARY UNION
OF AVONDALE BAPTIST CHURCH
BIRMINGHAM, ALA.
1923.

WEIGHTS AND MEASURES

WEIGHTS AND MEASURES.

4 gills make 1 pint or 1 pound or 2 cups
2 pints make 1 quart
4 quarts make 1 gallon
3 Teaspoonsful equals 1 tablespoonful
4 Tablespoonsful equals 1-4 cups
2 Tablespoonsful butter equals 1 ounce
1 Cup solid butter equals 1-2 pound
2 Cups flour equal 1-2 pound
9 large eggs equal 1 pound.

FORT DRUG CO.

SERVICE QUALITY

WHITMAN CANDIES

ELLIS MARSHMALLOW

CREAM LOTION

Phones

M. 2756—9411

Phone Main 8091
Res. Phone W. E. 294-W
Cut Flowers and Potted Plants
The
BLOSSOM SHOP,
Florists
"FLOWERS OF DISTINCTION"
D. L. SMITH, Manager
505 No. 20th Street
Molton Hotel

Eggless Milkless and Butterless Cake

One and one half Cups of dark Molasses one cup of shortening, half cup sugar one cup boiling water, One teaspoon soda one teaspoon Cloves, one teaspoon Cinnamon One teaspoon nutmeg, half teaspoon salt, Dissolve the soda in hot water, add to molasses shortening and sugar. Last add

four cups of flour.
Bake in slow oven
in loafe or layers.
This is like it was
in the paper I got it
from. And here is
what I added. One
box of seeded raisins
one cup of chopped
pecan meats.
And I baked mine
in layers and fill
with orange or
caramel filling

White Cake

Whites of eight
eggs one cup of
Butter 2 " "
Sugar 3 " "
Flour 1 " "
Sweet milk.
2 teaspoonfuls of
cream of tartar
and one teaspoon
of soda.

TABLE OF CONTENTS

Beverages 1

Breads 2-5

Candies 6-9

Cakes 10-20

Cake Fillings and Frostings 21-22

Cheese 23

Croquettes 24

Custards and Pies 25-29

Desserts 30-31

Fritters 32

Frozen Desserts 33

Gingerbread, Cookies and Doughnuts 34-36

Marmalades and Preserves 37

Meats 38-40

Miscellaneous 41

Pickles and Relishes 42-44

Puddings 45-46

Salads and Salad Dressings 47-52

Sandwiches 53

Soups 56

Vegetables 55

BEVERAGES

ICED COCOA

Make a heavy syrup by mixing throughly 1 cup Cocoa and 2 cups sugar, add enough water to make a paste, then stir this into 2 cups boiling water and let boil 6 minutes. Remove from fire and add pinch of salt. When cool put into glass jar and place in refigerator. This enables you to serve instantly a cool refreshing drink by using a few spoonfuls of syrup in a glass with a small quantity of cracked ice and fill glass with milk.

MRS. WALLACE GARDNER.

CHOCOLATE MILK.

1 Teaspoonful Cocoa.
1 Tablespoonful Sugar.
1 Cup Sweet Milk.

Stir sugar and cocoa together and place in cup or glass and add milk. If not cold enough put in chipped ice. This is enough for one person.

VIRGINIA BISHOP.

FRUIT PUNCH

1 pt. of Strawberry juice.
Juice of 6 Lemons.
Juice of 3 Oranges.
2 cups of sugar.
6 Cups of water

Add 1 large can of sliced pineapple when ready to serve. Serve very cold.

CHOCOLATE SYRUP

Melt four squares of Bakers chocolate in a saucepan of boiling water add one and three-quarters cup sugar 1-8 teaspoon of salt and then add 1 1-2 cup of boiling water, stirring constanly until smooth. Then bring to boiling point, boil 5 minutes, and turn into jar. When cool place in ice box. This makes delicious drink when added to milk and crushed ice.

MRS. M. W. KIRBY.

PLAIN AND FANCY BREADS

"Can poets soothe you when you pine for bread?"

NUT BREAD.

1 cup sugar
1 cup milk
1 Cup nuts
4 cups Roller Champion flour
1 Egg
4 teaspoonsful Baking Powder.

MRS. R.F.C.

CORN BREAD.

1 Egg
2 teaspoonsful baking powder
1 teaspoonful sugar
Pinch of soda
1 cup butter milk
1 Heaping tablespoonful lard—meal to make soft batter

MRS. LOTTIE MURPHY.

NUT BREAD

3 cups Roller Champion flour
1 scant cup sugar
2 level teaspoonsful baking powder
1 teaspoonful butter (melted.)
1 egg
1-2 teaspoonful salt
1 Cup milk (sweet.)
1 Cup walnuts
Let stand 1-2 hour—Bake one hour—slowly

MRS. S. G. FREY.

CINNAMON ROLL.

Take large pieces of dough and roll very thin. Sprinkle heavily with sugar and cinnamon. Butter (size of an egg) broken in bits and scattered all over it. Roll together and place in greased pan. Sprinkle sugar on top. Bake brown.

MRS. AMANDA COLLINS.

LOAF BREAD.

1 Tablespoon sugar
1 Table spoon shortening
1 1-2 Teaspoon salt
1 Cup boiling water
1 Cup Scalding milk
1 Fleischmann's yeast cake
6 Cups Roller Champion flour

Put sugar shortening and salt in bowl and pour over them the hot liquid. Mix yeast cake in one fourth cup of luke warm water and stir in the yeast.

Add sifted flour and stir until smooth. Turn dough on floured board and knead until elastic. Return to bowl cover and let stand for two and one half hours in a warm place. Turn out and knead again, shape loaf and place in greased pan. After about one hour or when dough is double its bulk bake in a hot oven for 50 to 60 minutes. Just before taking from oven rub crust with melted butter. Cool where air can circulate freely.

MRS. ED BIBBY.

WHITE BREAD

(Quick Method.)

1 Cake Fleischmann's Yeast
1 Quart luke warm water
2 Tablespoonsful of sugar
2 Tablespoonsful of lard and butter, melted
3 Quarts of sifted flour
1 Tablespoonful of salt

Dissolve yeast and sugar in luke warm water. Do not allow it to stand more than ten minutes. Add lard or butter and half the flour. Beat until smooth, then add balance of the flour or enough to make dough that can be handled and add the salt. Knead until smoothe and elastic. Place in greased bowl, cover and set in a moderately warm place for about two hours or until light. Mold into loaves. Place in well greased bread pans, filling them half full, cover and let rise one hour or until double in bulk. Bake 40 to 50 minutes.

Recommended by Mrs. Ellard, From Fleischmann's Recipe Book.

TEA BISCUITS.

1 Cake Fleischmann's yeast
1-2 Cup scalded milk, cooled
1-2 Cup luke-warm water
2 Tablespoonfuls lard lard or butter, melted
3 1-2 Cups sifted Roller Champion flour
1 Scant teaspoonful salt
1 Tablespoonful sugar

Dissolve the yeast and sugar in lukewarm liquid, add lard or butter and half the flour. Beat until smoothe, add salt and then the rest of flour or enough to make a moderately firm dough. Knead thoroughly. Roll out and cut with a biscuit cutter. Place in well greased shallaw pan, slight distance apart. Cover and let rise about two hours, or until double in bulk. When light, bake in a hot oven ten minutes. These biscuits are delicious and wholesome served hot, and very palatable cold.

MISS JANIE LOWRY,
Montgomery, Ala.

MILK BREAD.

1 Cake Fleischmann's Yeast
1 Quart of milk scalded and cooled
2 Tablespoonsful of sugar
3 Quarts of sifted flour (Roller Champion)
2 Tablespoonsful of butter melted
1 Tablespoonful of salt

Dissolve yeast and sugar in luke warm milk, add one and one half quarts of sifted flour and beat until smooth. Cover and set to rise in warm place, free from draft, for one and one half hours. When light add lard or butter, remainder of flour or enough to make dough that can be handled and salt. Kneed until smooth and elastic and place in well greased bowl, cover and let rise for about two hours. Mold into loaves and place in well greased pans, filling them half full. Cover and let rise again until double in bulk, about one hour. Bake 40 to 50 minutes. This makes three one and one half pound loaves.

Recommended by Mrs. Ellard from Fleischmann's Recipe Book.

FRENCH ROLLS

1 Pint of sweet milk
1 Small cup of yeast

Roll Champion flour enough to make a stiff batter. Raise over night. In the morning add one egg, one tablespoonful of butter and flour to make it stiff enough to handle. Let it rise then knead it again to make it fine and white. Roll, cut out with a round tin, brush with milk and fold over. Put in pan and cover close. Set them in a warm place until they are very light. Bake quickly and you will have delicious rolls.

MRS. CHAS. E. WILSON.

CORN BREAD.

1 Teaspoonful soda
1 1-2 Cups corn meal
1 Egg
2 Cups sour milk
1 Teaspoon soda
2 Tablespoonsful butter
1 Rounding teaspoonful baking powder

Mix soda, salt and corn meal, add egg well beaten, and milk. Turn into a well greased hot pan. Place under blaze until brown, put into oven bake 20 minutes.

MRS. S. F. ELLARD.

O. L. Duncan J. M. Bibby
DUNCAN FURNITURE CO.
We handle all kinds of second hand goods also do a general repair business. . .Upholstering and repairing your broken furniture. --Call on us for estimates.
M. 7872 --108 S. 20th St. City.

J. F. KNOX
Photographer
Phone Main 860 Studio at 315 1-2 N. 20th Street

CANDIES

FONDANT.

2 Cups sugar
1-2 Cup water
2 Tablespoonsful white karo. Boil until it forms a soft ball when dropped into cold water. Let stand until it cools then stir until it sets. Knead candy withfingers and shape into small balls. Place on buttered paper and let stand until it is hard. Melt Baker's chocolate and dip each piece in the chocolate and place on paper until it becomes hard.

MRS. B. F. HOLMES.

DATE ROLL CANDY.

2 Cups sugar
1 Cup of sweet milk
Butter the size of an egg
1 Package of dates with the seeds removed and cut with scissors
1 Cup of nuts chipped (pecans or English walnuts.)

Cook sugar, milk and butter until it forms a ball when dropped in cup of water. Add nuts and dates and beat well. Pour on a damp cloth, shape into a roll. Let it remain rolled in the cloth until nearly cold, and cut in slices.

MRS. H. J. MARTIN.

DIVINITY FUDGE.

2 Cups sugar
1-2 Cup Karo syrup (white)
1-2 Cup water
1 Teaspoonful of Wade's Vanilla (or any flavor.)
Whites of two eggs, beaten stiff

Cook the sugar, syrup and water until forms a hard ball, in cold water, then remove from fire, pour in two whites (beat real stiff) then beat real hard, then add flavoring. Pour in buttered plates, cut in squares while warm. A cup of nut meats chopped fine adds.

MRS. J. C. RUSSELL.

FONDANT.

1 Cup of sugar
1-3 Cup of boiling water
1-8 Teaspoonful of cream of tartar

Mix cream of tartar with sugar and boiling water.

Cook until it forms a stiff ball in cold water. Pour on unbuttered platter. Do not scrape boilers. Let stand until luke warm then beat until stiff enough to knead. Make into balls and put on English walnuts or pecans on each. Some may be dipped in melted chocolate to give variety.

MRS. W. B. STRANGE.

TAFFY CANDY.

2 Cups of sugar
1-2 Cup of water
Butter the size of a walnut
1 Tablespoonful of vinegar,

Stir well before putting on the stove and boil until it will harden in cold water, being careful not to stir after it goes on the stove. In examining to see if it is done, just before taking from stove add one teaspoonful of cream of tarter and 1 teaspoonful of Wade's Vanilla. Let cool and pull. Requires about 20 minutes to cook.

KARO FUDGE.

(A great success)

3 Tablespoonsful cocoa
1-3 Cup Karo
1-2 Cup cold milk
2 Tablespoonsful butter
2 Cups granulated sugar
1 Teaspoonful Wade's vanilla

Grate the chocolate, and add all the ingredients except the vanilla. Cook slowly stiring once in awhile. Cook till it makes a soft ball in cold water (requires about five minutes actual boiling.) Remove from fire, add the vanilla and beat until it begins to granulate. Pour at once into a buttered pan. Mark deeply in cakes when nearly cold.

MRS. W. W. DILL.

DIVINITY.

2 Cups sugar
1-2 Cup Karo
1-2 Cup water

Cook until it forms ball in water. Beat the whites of two eggs until stiff, beat in one teaspoonful of sugar in eggs, pour syrup over eggs and beat until hard. Flavor with 1 teaspoonful of Wade's Vanilla Extract.

MRS. R. G. MORGAN.

CHOCOLATE FUDGE.

3 Cups sugar
1 Cup sweet milk
3 Tablespoonsful cocoa
1 Tablespoonful of butter

Mix thoroughly let cook over moderate fire until it forms soft ball in water, take off and beat until cool. Add one teaspoonful Wade's Vanilla just before pouring up.

MARY Jo PHILLIPS.

COCOANUT CREAM CANDY.

1 Cocoanut
3 Cups sugar

Put the sugar and mlik of the cocoanut together in a saucepan and cook five minutes; add the cocoanut grated, and cook ten minutes longer, stirring constantly. Pour in greased pans and cool. Cut in squares and let get hard.

VIRGINIA BISHOP.

PEPPERMINT CREAM CANDY,

2 Cups sugar
5 Drops pepperint oil
1 Cup milk

Mix sugar and milk and let it cook slowly until it spins a thread, then drop in peppermint. Take from fire and beat until creamy. It may be dropped in small drops or poured in a greased platter.

VIRGINIA BISHOP.

DIVINITY CANDY.

3 Cups of granulated sugar
3-4 Cups of Karo syrup
1 Cup of cold water

Boil together until hardens when dropped in cold water, then pour over the beaten whites of three eggs. Add two cups of chopped English walnuts, one teaspoonful of Wade's vanilla. Beat until smooth and creamy, then pour on buttered plate and when cold mark in squares.

MRS. CHAS. E. WILSON.

KARO NUT CANDY.

3 Cups of sugar
1 Cup of Karo Syrup (white)
2-3 Cup of cold water

Let it cook until it forms a hard ball in cold water. Pour slowly over the whites of 3 eggs beaten stiff and beat thoroughly, and add one cup of nuts and 1 teaspoonful of Wade's Vanilla. Pour into buttered platter, cut in squares.

MRS. C. E. STREET

CREAM PEPPERMINTS

1 Pound Confectioners sugar
6 Tablespoonsful of water
8 Drops of oil of peppermint
Scant quarter teaspoonful of cream of tarter

Put one tablespoonful of sugar into a cup, drop first the oil of peppermint and stir, then add cream of tarter, boil the remainder of sugar with the water 3 minutes or until it forms a thread at the end of a spoon, then add the mixture from the cup and stir briskly. Drop on buttered dish.

Phone **Res. Phone Woodlawn 355-W**

A. J. KOENIG & SON

Wholesale and Retail
FLORISTS
318 North 21st Street
Birmingham, Ala.

CAKES

SUNSHINE CAKE.

(From "Stepping Stones to Peace,"
By Jane Brey Syme.)

Into a dark and rainy day,
Stir a cupful of kind deeds;
Mix in well some cherry thoughts
And a pint of happy seeds.
Add good humor, the size of an egg
Love enough to make it light:
Bake in the stove of a warm little heart,
And the cake will be just right.

MRS. S. F. ELLARD.

SCRIPTURE CAKE (WHITE.)

Psalms 55:21—3 1-4 Cup
Ecclesiastes 5:12—2 Cups
1st Corinthians 3:2—1 Cup
Job. 6:6—6 Whites
Exodus 29:2—3 Cups
1st. Corin.5:6—2 Rounding teaspoonsful
Jeremiah 1:11—1 Rounding teaspoonful
Matthew 5:13—1-4 Rounding teaspoonful
Mix thoroughly and bake 50 to 60 minutes.
Use Roller Champion Flour and Wade's Extracts.

1-2-3-4 CAKE.

1 Cup of butter
2 Cups of sugar
3 Cups Roller Champion flour
4 Whites of eggs
1 Cup of milk or water
2 Teaspoons of baking powder

Bake in three layers in a moderate oven, 1 teaspoonful of Wade's vanilla.

MRS. J. D. IRWIN.

CARAMEL NUT CAKE.

6 Eggs
4 Cups Roller Champion flour
3 Cups of sugar
1 Cup of butter
1 Cup sweet milk
1 Pound raisins
1 Pound English Walnuts
1 Teaspoonful of spices
1-2 Teaspoonful of cinnamon

Bake in layers and use the following filling:

2 Cups of brown sugar
1 Cup of white sugar
1 Cup sweet milk
1-2 Cup butter

Cook all together until it threads and beat until cool, then spread between layers, 1 teaspoonful of Wade's vanilla extracts to flavor cake and just before spreading the filling add 1 teaspoonful of the same extract.

"MARSHMALLOW CAKE"

1 Teaspoonful of Wade's vanilla
1 Cup sugar
1-2 Cup butter
2 Eggs
1 Cup milk
2 1-2 Cups Roller Champion flour
2 Level teaspoonsful baking powder
1-3 Teaspoonful salt

Beat the butter and eggs to a cream; add the yolks of the eggs well beaten, the milk and then the flour, salt and baking powder sifted together twice. Next put in the vanilla and beat the cake well; Then fold in gently the whites of the eggs whipped to a stiff froth. Bake in two layer-cake pans about twenty minutes, and put together with marshmallow filling.

ZORAH B. ALVERSON.

SPICE CAKE

1 Cup butter
2 Cups sugar
1 cup sour milk
3 Cups Roller Chamqion flour
1 Teaspoon soda dissolved in milk
4 Egges
2 Teaspoonsful cinnamon
1 Teaspoonful each of nutmeg and cloves

Cream butter and sugar, add eggs, milk etc. Bake in three layers, leave out two egg whites for filling.

MRS. J. F. DOWIS.

LADY BALTIMORE CAKE.

1 Cup butter
3 Cups flour (Roller Champion)
2 Cups sugar
3 Level teaspoonsful baking powder
1 Cup milk
1 Teaspoonful Wade's lemon or rose flavoring
White of six eggs, beaten well

Cream the butter and beat in the sugar gradually. Sift together the baking powder and flour three times and add to the butter and sugar alternately with the milk and flavoring. Add the whites last. Bake in three layers, and use the following filling:

3 cups granulated sugar
1 cup boiling water.
Whites of 3 eggs.
1 cup of chopped raisins.
1 cup of chopped nut meats.
1-2 cup of candied cherries
1-2 cup citron.

Stir the sugar and water until sugar is dissolved, then let boil without stirring until the syrup from a spoon will thread, pour upon the whites of eggs, beaten well, beating constantly all the time. Continue the beating until the icing is cold; add the fruit and spread on the cake.

MRS. M. T. MARTIN.

LIGHT FRUIT CAKE.

1 1-2 cups of butter.
3 cups ofsugar.
1 cup of sweet milk.
5 cups of sifted flour, (Roller Champion)
1-2 teaspoonful of baking powder.
6 eggs.
1 1-2 Lbs. English walnuts.
3-4 Lbs. citron.
1-2 Lb. cherries.
1 box seeded raisins.
1 box of seedless raisins.
1 teaspoonful of cinnamon
1 teaspoonful cloves.
1 teaspoonful nutmeg.
1 teaspoonful all-spice.
1 teaspoonful Wades lemon.
1 teaspoonful Wades vanilla.
1 cup of wine.

Use 1 cup of the 5 cups of flour to mix with the citrons, cherries and seeded raisins.

MRS. R. L. BLAIR.

ONE TWO THREE FOUR CAKE.

1 Cup (scant) butter
2 Cups sugar
3 Cups flour (Roller Champion)
4 Eggs

Cream butter and sugar together. Add a little flour at the time and break in one whole egg at the time, till the mixture is well beaten. Flavor with Wade's vanilla extract—ice, and you will find it equal to the old fashioned pound cake.

MRS. MARIE LOUISE DIXON.

Remarks:

You can add a few spoonsful of sweet milk if the batter seems too stiff—no baking powder is needed.

JAPANESE FRUIT CAKE.

3 cups Roller Champion flour.
2 cups of sugar.
1 cup of butter.
1 cup of sweet milk.
4 eggs.
2 teaspoons baking powder.

Cream butter, add sugar, beat in eggs 1 at a time add milk then flour, take 1-3 the butter add 1 cup seeded raisens, 1 teaspoonful each, cinanomon, all-spice, cloves.

Filling.

1 cup grated cocoanut.
1 can shreded pineapple.
Juice of two oranges.
1 1-2 cups sugar. Cook till thick.

Cool and put between the layers.

MRS. O. C. EWING.

PLAIN WHITE CAKE.

Whites of 5 eggs
1 Cup butter
2 Cups sugar
3 1-2 Cups Roller Champion flour
1 Cup sweet milk
2 Teaspoonfuls baking powder
Small amount salt
Flavor to taste using Wade's extract.

MRS. R. L. BLAIR.

WHITE CAKE.

2 Cups of sugar
1 Cup butter
1 Cup milk (scant)
3 Cups of Roller Champion flour
Whites of 8 eggs
2 Teaspoonsful baking powder

Cream butter and sugar; add milk and flour, stir in well beaten whites, and add baking powder.

Flavor to taste.

MRS. J. D. IRWIN.

SILVER NUT CAKE (LOAF)

1 Cup sugar
1-2 Cup crisco
4 Egg whites
1-2 Teaspoonful Wade's vanilla
2 Cups Roller Champion flour
1-2 Teaspoon salt
3 Teaspoonsful baking powder
1 Cup finely chopped nuts
1-2 Cup milk

Cream crisco and sugar, sift dry ingredients and add to mixture, alternating with milk, add nuts and vanilla. Beat egg white stiff and fold in at last.

MRS. CHAS. STONE.

DEVILS FOOD CAKE.

2 Cups butter milk and dissolve in it
2 Teaspoonsful baking powder
10 Tablespoonsful melted butter
4 Eggs. Sift together 4 times and add to above mixture:
2 1-2 Cups sugar
3 Cups Roller Champion flour
6 Tablespoonsful cocoa
1 Teaspoon salt
1 Teaspoonful Wade's vanilla. Mix well and bake in 3 large layers.

MRS. CHAS. STONE.

WHITE CAKE.

1 1-2 Cups sugar
3-4 Cups butter
1 Cup milk
3 Cups Roller Champion flour
2 Teaspoonsful of baking powder
3 Egg whites
1 Teaspoonful flavoring (Wade's)

Cream butter and sugar, sift flour three times, add alternately with milk. Fold in eggs last.

MRS. G. R. CARTER.

SIMPLE FRUIT CAKE.

1 Cup butter
2 Cups sugar
5 Eggs beaten separately into above
1-2 Cup black molasses
1 Teaspoonful cinnamon
1-2 Teaspoonful cloves
2 Teaspoonsful alspice
1-2 Teaspoonful grated nutmeg
2 Pounds seeded raisins
1-4 Pound orange peel
1-4 Pound citron
1-2 Pound or more English walnuts
1-4 Pound Almonds
1 Package candied cherries
4 slices crystalized pineapple
1 Small package figs
1 Wineglassful of wine
4 Cups Roller Champion flour
1 Cup sweet milk
2 Teaspoonsful baking powder. Mix as any fruit cake.

MRS. W. P. REEVES.

FRUIT CAKE.

12 Eggs
1 1-2 Pounds butter
1 1-2 Pounds sugar
1 1-2 Pounds flour (Roller Champion)
2 Pounds English walnuts, chopped not too fine
2 Pounds seeded raisins chopped
2 Pounds currants
1 Pound citron, orange and lemon peel cut fine
1-2 Pint black molasses
1 Ounce nutmeg and cloves ground
1 1-2 glasses grape jelly
1-2 Pint grape juice

Cream butter and sugar and beat eggs separately. Steam 2 hours and bake one hour in moderate oven.

MRS. J. T. BEAIRD.

COFFEE CAKE.

1 Cup of butter
2 Cups of brown sugar
5 Eggs ((beaten separately.)
1-2 Teaspoonful soda
1Teaspoonfull baking powder
1 Cup of coffee
3 1-2 Cups of Roller Champion flour
1-2 Cup of molasses
1 Pound raisins
1 Pound currants
1 Cup of nuts (shelled and chopped)
1 Cup of Citron
1 Teaspoonful of cinnamon
1-2 Teaspoonful of alspice
1-2 Teaspoonful cloves

MRS. S. E. Tomlinson.

SILVER CAKE.

Whites of six eggs.
1 cup of sweet milk.
1 cup of butter.
2 cups of sugar.
3 cups of flour. (Roller Champion.)
1 1-2 teaspoons baking powder.
1 teaspoon lemon extract, (Wades).

Cream butter and sugar add flour and milk, baking powder flavoring and last whites of eggs beaten stiff.

MRS. IRA PUCKETT.

POUND CAKE.

1 Pound butter
1 Pound sugar
10 Eggs beaten separately
1Pound flour (Roller Champion)
1 Teaspoonful baking powder
1 Teaspoonful of Wade's vanilla extract

Cream butter and sugar, add egg yolks,flour, and egg whites beaten stiff. Bake in slow oven.

MRS. J. T. BEAIRD.

DEVIL'S FOOD CAKE.

2 Cups sugar
2 Eggs
1 1-2 Cup butter
1-2 Cup sour milk
1-2 Teaspoon soda in milk until foams
2 Ounces chocolate
Melt chocolate in 1-2 cup hot water
Flavor with Wade's vanilla

Mix as ordinary butter cakes. Makes three layers. Cook filling to soft ball stage.

FILLING:

1 1-2 Cups sugar
1 Cup sweet milk
2 Tablespoonsful chocolate
1-4 Cup butter

MRS. T. L. BOND.

CARAMEL NUT CAKE.

6 Eggs
4 Cups Roller Champion flour
1 Cup sweet milk
1 Pound raisins
3 Cups sugar
1 Pound English walnuts
1 Cup butter
1 Teaspoonful spices
1-2 Teaspoonful cinamon

Bake in layers and fill caramel filling made as follows:

2 Cups brown sugar
1 Cup white sugar
1 Cup sweet milk
1-2 Cup butter
Cook all together until it threads.

COCOANUT CAKE.

1-2 Cup butter
1 1-2 Cups sugar
3 Eggs beaten till light
1-2 Cup milk
2 1-2 Cups Roller Champion flour
3 Level teaspoons baking powder

FILLING.

1-2 Cup sugar
1 Cup cocoanut
2 Egg whites beaten till stiff

Beat sugar and cocoanut into whites and use to cover cake.

MRS. M. B. CRAIG.

WHITE FRUIT CAKE.

Whites of 6 eggs
2 Cups sugar
3 Cups Roller Champion flour
1 Cup sweet mlik
3-4 Cup butter
2 Level teaspoonsfull of baking powder
1 Medium sized cocoanut grated
1-2 Pound citron
1 Cup of pecans shelled and cut
1-2 Pound of crystallized cherries

Flour fruit well and add last. Flavor with Wade's almond or lemon extract. Bake 2 hours, about as you do black fruit cake.

MRS. R. L. SUMNER.

Phone Main 8292
MRS. F. H.SENTENEY
Up-To-Date Millinery at
Popular Prices
SAMPLE MILLINERY SHOP
201-2 Jefferson Co. Bank Bldg.
2nd Avenue and 21st Street

POUND CAKE.

1 1-2 Cup butter
2 Cups sugar
7 Eggs
1 1-2 pints of Roller Champion flour
1 Teaspoonful Royal baking powder
1 Teaspoonful Wade's vanilla extract.

Rub the butter and sugar to a white light cream. Add 3 of the eggs, one at a time, and the remainder two at a time, beating 5 minutes after each addition. Add the flour sifted with the baking powder, then the extract. Mix into a smooth medium batter and bake in a paper lined cake pan in a steady oven 50 minutes. MRS. C. H. PUCKETT.

LEMON CAKE.

2 Scant cups sugar
1-2 Cup butter
3 Eggs
1 1-4 Cups milk
3 Level teaspoons Rumford Baking powder
Grated rind of one lemon
1-2 Level teaspoon salt
3 Cups Roller Champion flour

Beat butter with half sugar, add gradually remainder of the sugar together with the well-beaten eggs. Next put in the grated lemon, milk and lastly flour with salt and baking powder. Bake 40 minutes and cover with lemon frosting.

MRS. J. F. McEVER, JR.

ANGEL FOOD CAKE.

12 Egg whites
1 Cup Roller Champion flour
1 1-3 Cups sugar
1-2 Level teaspoonful salt
1-2 Level teaspoonful cream of tartar
1 Teaspoonful Wade's Lemon extract

Add salt to eggs and beat until foamy, then add cream of tarter, beat until stiff. Fold in sugar, then flour. Bake in moderate oven 45 to 60 minutes. Let set few minutes before removing. Use ungreased pan. MRS. F. L. RUTLEDGE.

CAKE FILLINGS AND FROSTINGS

DEVIL FOOD CAKE FILLING.

1 Pound Confectioners sugar
6 Tablespoonsful cocoa, mixed well
6 Tablespoonsful melted butter
8 Tablespoonsful boiling water

Salt and flavor to taste, using Wade's extract. Add all dry ingredients anr mix well. Then add boiling water, melted butter, stir well and spread on cake.

MRS. CHAS. STONE.

LEMON FILLING

1 Cup sugar
1 Egg
Grated rind and juice of one lemon
1 Tablespoonful of water
1 Teaspoonful of Roller Champion flour

Boil until it thickens; cool and spread between layers.

MRS. S. F. ELLARD.

CARAMEL ICING.

2 1-2 Cups sugar
1 Cup milk
Lump of butter
Pinch of soda

Brown one tablespoonful sugar in pan. Pour in a little water add to above, cook until it forms a soft ball in water. Let cool before beating, flavor with Wade's vanilla.

MRS. G. R. CARTER.

PINEAPPLE FILLING.

Yolk of 3 eggs
1 Cip sugar
Butter size of an egg

1 Can grated pineapple. Cook until thick and spread between layers of cake.

MRS. W. L. ROARK.

ORANGE FILLING.

1-2 Cup sugar
2 1-2 Tablespoonsful flour (Roller Champion.)
Grated rind 1-2 orange
1-4 Cup orange juice
1-2 Tablespoonful lemon juice
1 Egg slightly beaten
1 Teaspoonful butter

Mix ingredients in order given. Cook ten minutes in double boiler, stirring constantly. Cool before spreading.

MRS. C. E. CAGLE.

CARAMEL FILLING

2 Cups sugar
1 Cup milk
1-2 Cup butter

Mix sugar and milk then heat. Carmel three tablespoonsful of sugar in iron skillet; then pour into hot milk and sugar. When it forms hard ball in cold water, add butter. Remove from fire and beat until creamy. Spread on cake.

MRS. J. F. McEVER, JR.

LADY BALTIMORE FILLING.

3 Cups sugar
1 Cup water
1 Package seeded raisins
1 Package figs
1 Cup Nuts

Cook sugar and water until it threads, pour over beaten whites of two eggs when mixed thoroughly add fruit and nuts Filling for 4 layers.

MRS. J. J. PHILLIPS.

PINEAPPLE FILLING.

1 Small can of grated pineapple
1 Tablespoonful of butter
1 Tablespoonful Roller Champion flour
1 Cup sugar
Juice of 1 lemon and grate part of the rind

Cook until thick enough to spread. MRS S. F. ELLARD

CHEESE

CHEESE STRAWS

Mix three ounces of grated cheese, with four tablespoons flour, a pinch of salt and a dust of cayenne. Add the beaten yolk of an egg and make into a paste with ice water. Bake in hot oven until crisp. Use Roller Champion flour.

MRS. P.W. GARDNER.

CHEESE PUDDING.

6 or 8 Left over biscuit
1 Pint milk
1-2 Pound of cheese
2 Eggs
Salt and pepper to taste

Slice bread and butter, put in layers in baking dish, grate cheese over each layer. When dish is full pour in milk and eggs well beaten. Let stand 1 or two hours. Bake in hot oven.

MRS. S. F.ELLARD.

CHEESE CAKES.

1 1-2 Cups cottage cheese
3 Eggs
1-2 Cup sugar
3 Tablespoonsful cream
Grated rind of one lemon.
Pastry.

Mix together the cheese, cream and lemon rind; then add the eggs, yolks and whites well beaten together. Line small tins with pastry and nearly fill them with the cheese-cake mixture. Bake in moderate oven about fifteen minutes.

MRS J. F. McEver, Jr.

NUT BALLS WITH CHEESE.

One cup tightly packed bread crumbs
Yolks of two eggs
One cup cheese
Three-quarters cup nut meats
One cup sweet milk

Scald milk, add other ingredients, eggs last. Cook until thick. When cool shape into balls and fry.

MRS. B. G. COLLINS.

CROQUETTES

FISH CROQUETTS.

Flake the fish from bones and to every cupful of fish add:

1-4 Teaspoonful salt
1-8 Teaspoon pepper
1-2 Teaspoonful minced parsley
1-4 Cup bread crumbs

For every cup of the mixture add 1-2 cup thick white sauce. Form in Pyramids Egg—Crumb. and fry. Any kind of fish may be used and it is very fine.

MRS. MARIE LOUISE DIXON.

MEAT AND POTATO CROQUETTES

3-4 Cups boiled potatoes riced
1 Cup meat cut fine
1 cup meat stock
4 Tablespoonsful flour
2 Tablespoonsful fat
1 Small onion chopped fine
3-4 Teaspoonful salt and sprinkle pepper
1 Spoonful minced parsley

Fry the onion in the fat then remove it. Add the flour then the stock. Cook 3 minutes. Add the other ingredients and cook till most of the moisture is absorbed. Cool, form into cylinders. Egg—Crumb Fry. A fine dish for lunch.

MRS. MARIE LOUISE DIXON.

POTATO CROQUETTE.

Two cups cold mashed potatoes, free from lumps
Two eggs beaten to a froth
One tablespoonful of melted butter
Salt and pepper to taste

Form into cakes roll in beaten eggs and cracker crumbs and fry in hot lard.

MRS. E. R. H.

CUSTARDS AND PIES

"SUCH STUFF AS DREAMS ARE MADE ON."

RICH CREAM PIE.

Cook in double boiler
1 Cup Libby's milk
1 Cup water
1-2 Cup sugar
1-4 Teaspoonful salt and
2 Tablespoonsful corn starch until thick.

Add yolks of 2 eggs beaten very light and cook 5 minutes. When cool add 1 teaspoon Wade's Extract Vanilla and beat until light. Put the filling into a baked pie crust, frost with whites fo 2 eggs beaten stiff with 1 tablespoon sugar and brown in oven.

MRS. WALLACE GARDNER.

MOCK CHERRY PIE.

2 Cups fresh cranberries
1 Cup raisins
2 Cups sugar
1 Tablespoonful Roller Champion flour
Butter size of an egg
1-2 Cup hot water

Cook 20 minutes. Bake crust first and fill. Use either meringue or whipped cream, preferably whipped cream.

MRS. M. M. GRIFFITT,

JELLY PIE.

1 Glass jelly
3 Eggs beaten separately
1 Scant cup sugar
2 Round tablespoonsful meal

Butter size of an egg, melted and added last. Put into crust previously baked and cover with Meringue.

MRS. M. M. GRIFFITT.

PINEAPPLE MERINGUE PIE.

Mix 1-2 Cup sugar
1-8 Teaspoonful salt and
2 Tablespoonsful corn starch and slowly add
1 1-2 Cups hot milk. Cook in double boiler until thick (about 40 minutes). Pour onto 2 egg yolks, return to boiler and cook until eggs thicken (about 3 minutes). Cool and add 1 cup well-drained crushed pineapple and 1-2 teaspoonful Wade's vanilla. Pour into baked crust and cover with meringue.

"Delineator." Recommended by MRS. M. W. KIRBY.

CUP CUSTARDS.

1 Quart sweet milk
4 Eggs
4 Tablespoonsful sugar
1-2 Teaspoonful salt, sprinkle of nutmeg

Scald milk, beat egg yolks, sugar and salt until thick.

Beat egg whites until foamy (not too stiff), mix with yolks and sugar, add milk. Stand cups in shallow pan, fill with custard. Put hot water in pan and place in oven to bake. Watch carefully.

MRS. M. B. CRAIG.

LEMON CUSTARD.

2 Lemons
1 Cup sugar
2 Tablespoonsful of corn starch
2 Cups water
1 Tablespoonful butter
Yolks of 3 eggs and use whites for meringue.

Let water come to a boil in sauce pan and addthecorn starch dissolved in a little cold water, stirring well. Add butter next, then sugar and then egss. Beat thoroughly and add juice of 2 lemons. Pour in rich crust and bake 20 minutes. Beat the whites of eggs and add 2 heaping tablespoonsful of sugar. Spread this on custard when done and put in oven and brown slowly.

MRS. MARY SWANSON.

EXCELLENT SWEET POTATO PIE.

1 Pint or 2 cups of sweet potato put through a siev.

1 Cup sweet milk

1 Cup butter

1 Cup sugar

4 Eggs

A little nutmeg and 1-2 teaspoonful of lemon extract, (Wade's.) Pour into pan lined with crust and bake.

MRS. MARY SWANSON.

LEMON PIE.

1 Cup sugar

3-8 Cup flour, Roller Champion

1 Cup Boiling water

2 Egg yolks

1 Lemon juice and rind

1 Tablespoonful butter

Mix sugar, flour and add water gradually. Let come to a boil and thicken. Beat egg yolks and add lemon. Take from fire and add butter. When slightly cool, pour in cooked pie shell and cover with meringu made with 2 egg whites and 4 tablespoonsful sugar. Brown in oven.

MRS .T. L. BOND.

FILLING FOR LEMON PIE.

3 Level tablespoonsful flour, (Roller Champion)

1 Cup sugar

1-2 Levey teaspoonful salt

1 Cup boiling water

1 Tablespoonful butter

3 Egg yolks

Juice 1 lemon

MERINGUE FOR LEMON PIE.

3 Egg whites

5 Tablespoonsful sugar

Beat whites dry, gradually beat in sugar.

MRS. M. B. CRAIG.

MOLASSES PIE.

1 Whole egg
3 Yolks
1 Cup sugar
1-4 Cup Butter
1 Cup Molasses
2 Tablespoonsful Roller Champion flour
1 Cup sweet milk
Pinch soda
Teaspoonful Wade's vanilla
Enough for two large pies.

MRS. P. W. GARDNER.

LEMON PIE, RICH.

Juice and grated yellow rind of
1 Large or 2 small lemons
4 Yolks of eggs and 1 white of egg beaten with
7 Tablespoonsful of white sugar
1 Tablespoonsful melted butter

Stir all the ingredients together. Line a pie tin with crust. Fill and bake until pie is done. Beat the 3 remaining whites of eggs then add 2 tablespoonsful of sugar. Spread over the top. Return to oven and brown lightly.

MRS. ED BIBBY.

LEMON MERINGUE PIE.

1 Cup water
1 Cup sugar
2 Level tablespoonsful corn starch
2 Eggs
The juice and grated rind of one lemon
A pinch of salt
2 Level tablespoonsful sugar for the meringue.

Boil the water and sugar together, add the corn starch moistened with a litle cold water, and cook five minutes. Then put in the yolks of the eggs, the lemon juice, rind and salt. Cool slightly and pour into a previously baked crust. Cover with a meringue made by beating the whites of the eggs with two tablespoonsful of sugar. Put into a moderately warm oven to set and brown the meringue. MRS. M. T. MARTIN.

CARAMEL CUSTARD.

2 Eggs
1 Cup of sugar
1 Cup of sweet milk
1 Tablespoonful of flour(Roller Champion)
1 Tablespoonful of butter
1 Teaspoonful of vanilla(Wade's)

Make and cook the crust. Beat yolks of eggs and flour then add milk by degrees so it will not lump.

Put the sugar on stove in thick skillet, stir constantly until melted, then add other ingredients, stirring until all dissolved. Add vanilla and butter, put in crust, put meringue on top and brown.

MRS. S. E. TOMILINSON.

LEMON PIE.

3 Eggs.
1 Cup sugar
1 Cup of water
3 Tablespoonsful of starch or flour
Lump of butter the size of a walnut
Juice and grated rind of 1 lemon.

MRS. J. D. IRWIN.

DESSERTS

MARSHMALLOW AND PINEAPPLE DAINTY.

Whip 1 cupful thick cream then add 1-2 pound small Marshmallows cut in quarters, and 1 can grated pineapple. Mix and serve in dainty glasses.

MRS. M. W. KIRBY

PINEAPPLE DELIGHT.

2 Tablespoonsful butter
2 Tablespoonsful water
1 Cup brown sugar

Cook until thick syrup. Line cake pan with sliced pineapple and pour syrup over it.

BATTER Part.
3-4 Cups sugar
Yolks of 2 eggs
4 Tablespoonsful water
2 Teaspoonsful baking powder
1 Cup Roller Champion flour

2 Egg whites last Pour in pan over pineapple. Bake in moderate oven, serve with whipped cream or sauce.

MRS. T. L. HUTCHINGS.

"STRAWBERRY SHORT CAKE."

Mix and sift
2 Cups of flour
4 Teaspoonsful baking powder
2 Tablespoonsful sugar
1-2 Teaspoonsful salt

Work a little butter in, using the tips of fingers
Add gradually
3-4 Cup milk

Bake in two layers, sweeten strawberries to taste, place back of range until warmed, crush slightly and put between and on top of short cake. Use Roller Champion flour.

MRS. J. H. NABORS.

BANANA CHARLOTTE.

Soak one-third of a package of gelatine in 1-3 cup of cold water. Peel four bananas and rub or press through ricer into double boiler, stand over fire until very hot, add one cup of sugar and geletin and stir until disolved, take from the fire and add water, set aside until it begins to thicken. Then fold into the stiffly beaten whites of 4 eggs. Turn into wetted mold lined with sliced bananas, when set serve with whipped cream.

LEMON JELLY.

2 Tablespoonsful granulated gelatine
1-3 Cup cold water
2 1-4 Cups boiling water
1 Cup sugar
1-2 Cup lemon juice

Soak gelatine in cold water, add boiling water; when dissolved, add sugar and lemon juice. Mold and chill.

MRS. W. P. Reeves.

--HER
Lemon
ORANGE
ALMOND
AND
MAPLE
ARE
EQUALLY
AS
GOOD—

for a real good, a distinctly different

VANILLA FLAVORING

One that you need, use less of and that will neither cook nor freeze out. You'll always use—

ANNA ELIZABET WADE'S

Address her at

EAST ORANGE, N. J..

FRITTERS

BANANA FRITTERS.

1-2 Cup Roller Champion flour
1-2 Cup sweet milk
1-2 Teaspoonful salt
1 Teaspoonful baking powder
1 Teaspoonful melted butter

Mix beating well. Take five or six bananas slice in halves, dip in batter, fry slowly in crisco.

MRS. T. L. HUTCHINGS.

CORN FRITTERS.

1 Cup corn, few grains cayenne
1 Cup Roller Champion flour
1 Egg
2 Teaspoonsful salt
1--2 Cup milk
1 Tablespoonful melted butter

Beat eggs, add remaining ingredients. Drop by spoonsful into deep fat. Fry six to eight minutes. Drain and serve hot. Canned corn may be used if fresh corn is not available.

MRS. B. G. COLLINS.

APPLE FRITTERS.

1 Cup sweet milk
2 Cups Roller Champion flour
2 Eggs
1 Teaspoonful baking powder
1 Tablespoonful sugar (heaping)
1 Pinch of salt

Heat the milk and add it slowly to the yolks and sugar and add the flour and whites of eggs. Stir well and add thin slices tart apples peeled.

Drop from spoon into boiling hot lard and fry light brown. Serve with lemon sauce, while hot.

MRS. MARY SWANSON.

FROZEN DESSERTS

FRUIT SURPRISE.

1 Large can of peaches
1 Large can of water
2 Cups of sugar
Juice of two lemons
Unbeaten whites of two eggs

Press peaches through ricer, add water and lemon juice a small pinch of salt and unbeaten egg whites, pack in cream freezer, let chill then freeze, makes one gallon of ice.

MRS. J. J. PHILLIPS.

STRAWBERRY ICE CREAM.

1 Quart of strawberries
1-2 Pint cream
1-2 Pint milk
1 Pint sugar

Mash the berries and sugar together; add cream and milk, rub through a fine strainer into the freezer, and freeze as other cream.

LEMON ICE.

2 Quarts water
1 Can grated pineapple
Add 4 cups sugar
Juice of four lemons
Whites 2 eggs beaten stiff

Put sugar and water on fire, cook 20 minutes (boil) Then add lemon and a small can of grated pineapple. Beat egg whites stiff and add when half frozen.

MRS. J. T. BEAIRD.

PINEAPPLE SHERBET.

1 Large can crushed pineapple
3 Quarts water
1 Ounce dissolved gelatine Juice of 4 lemons

Whites of 6 eggs or less if desired. Sweeten and freeze.

MRS. J. F. BRADY.

GINGERBREAD COOKIES AND DOUGHNUTS

TEA CAKES.

2 Cups sugar
5 Cups Roller Champion flour
1 Scant teaspoonful soda
1-3 Cup butter milk
1 Cup butter
3 Eggs
2 Teaspoonsful of Wade's lemon extract

Have dough as soft as possible to handle. Roll thin and just before taking from the oven, sprinkle with powdered sugar.

MRS. S. E. TOMLINSON.

COOKIES.

1 Cup of butter
2 Cups of sugar
A small cup of sweet milk
Half a grated nutmeg

5 Cupsful of Roller Champion flour, in which there have been sifted with it, 2 teaspoonsful of baking powder; Mix into a soft dough, roll out as thin as piecrust and cut into cakes. Bake in a quick oven.

MRS. S. F. ELLARD.

DOUGHNUTS.

1 1-2 Cups sugar
1 Cup butter milk
1 Teaspoonful baking powder
1 Teaspoonful Wade's vanilla
Pinch of soda
Pinch of salt

Work to a stiff dough and cut into shape. Have skillet of hot grease and fry brown.

Use Roller Champion flour.

MRS. AMANDA COLLINS.

TEA CAKES.

2 Cups sugar
3 Eggs
1 Cup butter milk
1 Cup butter or lard
1 Teaspoonful baking powder
1-2 Teaspoonful soda
Pinch salt
Wade's extract in any flavor desired
Mix and work to a soft dough. Roll and cut in shape. Bake brown.

MRS. AMANDA COLLINS.

Use Roller Champion flour.

DOUGHNUTS.

1 Egg beaten light
1 Cup sugar
2 Teaspoonsful butter
1-2 Cup sweet milk
Scant teaspoonful salt
2 Teaspoonsful baking powder
1 Teaspoonful Wade's lemon extract
1-4 Teaspoonful nutmeg
3 Cups Roller Champion flour
Roll on bread board and cut with doughnut cutter
Fry in deep fat and sprinkle with powdered sugar while hot.

MRS. W. B. STRANGE.

COCOANUT MACAROONS.

3 Egg whites
1 Cup sugar
2 Cups Post Toasties
1 Box shredded cocoanut

Beat egg whites until stiff, fold in sugar, add poast-toasties then cocoanut, 1 spoonful Wade's vanilla, grease shallow pan and drop in teaspoonful at a time, cook in very slow oven. This amount will make 3 dozen.

NON DE SCRIPTS.

Yolks of 4 eggs, one-half teaspoonful salt, Roller Champion flour enough to make stiff dough. Flour a board well and begin to roll the dough and continue rolling it until it is very thin, using flour to prevent sticking. When well rolled, cut out by a saucer, fold in half, then fold the half to make the quarter circle. Slash up in half inch strips to center, leaving an inch in center uncut. Lift up by the center and shake once or twice, to loosen the fingers and drop into hot fat. This should be boiling but not so hot as to brown. Shake pan constantly to make the fingers curl, when you remove them sprinkle at once with powdered sugar. These can be best cooked one at a time, because they are so fragile. They are delicious served with afternoon tea or chocolate. The frying and shaking makes them look like yellow crysanthemums. Lift out onto brown paper. This recpie makes about twelve.

MISS WINNIE JOHNSON.
Easley, S. C.

JELLY JUMBLES.

1-2 Cupful fat
1 Cupful sugar
1 Egg
1-2 Cupful sour milk
1 1-2 Cupsful Roller Champion flour
1-4 Teaspoonful salt
1-2 Teaspoonful soda
JELLY.

Cream the fat and sugar together, add the eggs, then the milk alternately with the mixed soda, salt and flour to make a soft dough, chill, shape, using a round cutter. On the center of one-half the pieces put jelly. Make three small openings in the remaining halves, using a thimble, and put the pieces together. Press the edges slightly and bake in a moderately hot oven, so that the jumbles may be kept in good shape. The same recipe may be used for plain soft sugar cookies, if the jelly is left out.

MRS. B. G. COLLINS.

SOFT GINGER BREAD.

1 Cup molasses
1-2 Cup each of sugar and butter
All well beaten together
1 Teaspoonful each of ginger, cinnamon and cloves
2 Teaspoonsful of soda, dissolved in 1 cup of boiling water
2 1-2 Cups of Roller Champion flour and
2 Well beaten eggs, stirred in the last thing before baking.

MRS. ROY . L. BLAIR.

MARMALADES AND PRESERVES

MELLON PRESERVES

Pare mellon rind, cut in squares or cubes, soak over night in lime water, rinse off and boil for twenty minutes, then add as much sugar as you have fruit, for 1-2 gallon add two sliced lemons, let cook until tender and a thick syrup.

MRS. G. R. CARTER.

PEAR MARMALADE.

1 peck of pears.
3 lbs. of sugar.
2 cans of grated pineapple (large).

Grind pears, cook with sugar until tender and add pineapple and let cook until thick and can.

MRS. J. J. PHILLIPS.

MEATS

MEATS

"Same hae meat and canna eat,
And some wad eat that want it,
But we hae meat and we can eat,
Sae let the Lord be thankit."

—BURNS.

CREAMED SALMON.

One can salmon, one can English peas, pinch salmon into small pieces taking out all dark parts; heat peas, mix with salmon, season and fold lightly into cream, Serve on toast or in a basket made of loaf of bread.

MRS. B. G. COLLINS.

MEAT LOAF.

3 lbs. of steak.
1-2 lb. of fat pork.
1 onion.
1 pod of red peper.
1-2 teaspoonful black pepper.

Put all this through the food chopper, also 6 crackers. Make into pones and cover with water and cook for two hours, after cooking, pour a can of tomatoes over it and put in oven to bake.

MRS. J. S. PURCELL.

TOMALE LOAF.

Grind about 1 1-2 pound good round steak. Fry out fat to amount of 1-2 cupful. While fat is popping hot, put in meat mixture stirring constantly. Add chili pepper and salt to suit taste. In another vessel make mush. Line baking dish with layer of meat and layer of mush until pan is filled, having mush on top. Place in oven and brown. Serve hot in baking dish.

MRS. M. M. GRIFFITT.

Cath
TX
715
.R22
1923

INDIVIDUAL CREAMED CHICKEN PIE.

Scald 3-4 cup of Libby's milk and 3-4 cup stock in which chicken was cooked. Add 1 tablespoonful flour and 1-2 teaspoonful salt, mix smooth with a little water, cook until smooth. Add 1 1-2 cups of cold boiled chicken which has been cut in dice and seasoned with one teaspoonful chopped parsley or a little celery salt and cayenne. Line small tart pans with puff paste and bake in a quick oven. Serve with green English peas and a white sauce made of 1 cup Libby's milk cooked with 1 teaspoonful corn starch and 1-4 teaspoon salt.

MRS. WALLACE GARDNER.

FRIED OYSTERS.

2 Dozen oysters
2 Fresh eggs
Fine bread crumbs and seasoning.

Wipe each oyster dry and sprinkle with salt, beat the eggs just enough to mix yolks and whites, dip in the oysters so as to cover all parts with the eggs. Lift and let drip and then place each oyster in hte bread crumbs. When coated with bread crumbs remove and fry golden brown.

MRS. W. P. LIGHTFOOT.

PIGS IN BLANKET.

Cut slices of breakfast bacon so thin one can see through them. Wrap oyster in each slice of the bacon and fasten it with tooth pick. Have your pan hot, put as many little pigs as will lie flat in the pan. Turn constantly with a fork until they are brown on all sides. Serve on toast.

MRS,M.W.KIRBY.

FRIED CHICKEN.

Heat fat in roaster and put in chicken, let brown on both sides then pour enough hot water over it to cover chicken, set in oven to tender with cover on. Take out ond thicken gravy.

MRS. P. C. MORGAN.

#575-2654

BAKED HASH.

Cut finely left over roast beef into baking dish. Add to meat mixture, first a layer of meat and layer of bread crumbs, seasoning each layer with salt and pepper, and dots of butter. Add enough chopped onions to suit taste, mixing onion through thoroughly. Add water enough to cook without sticking, cover and bake in moderate oven about one hour. Just before taking from oven remove lid and allow to slightly brown. Serve hot.

MRS. GRIFFITT.

CREAMED CHICKEN.

Cut chicken into pieces as for frying, sprinkle with salt and dredge with flour. Put into roaster and cover with sweet milk, add black pepper and bake in oven till milk begins to brown; turn chicken and bake till done. Do not let milk boil down so low as to make gravy too thick, but replenish with milk or water ,garnish with hard boiled eggs.

MRS. J. D. IRWIN.

CHICKEN DRESSING.

Half biscuits and cornbread
2 Good size onions chopped finely
1 Large lump butter
3 Eggs
1 Cup sweet milk
1 Teaspoonful powdered sage
Salt and pepper to taste

Crumble the bread finely, pour water of chicken over this and let stand 30 minutes. Then add all ingredients mixing thoroughly. If preferred, the dressing may be cooked separately and served with fowl.

MRS. F. HOLCOMB.

MISCELLANEOUS

WAFFLES.

2 Cups flour (Roller Champion)
1 1-2 Cups sweet milk
1 Egg
2 Tablespoonsful shortening
1 Teaspoonsful salt
3 Teaspoonsful baking powder

MRS. P. W. GARDNER.

TO CAN BEANS.

7 Pints water
5 Quarts broken beans
1 Pint vinegar
1-2 Pint sugar
Boil 30 minutes. Can and seal.

MRS. P. W. GARDNER.

PASTRY.

4 Cups flour (Roller Champion)
1 Cup crisco or lard
1 Teaspoonful salt
Ice water

Sift and measure flour, then rub in shortening and salt with hands until well blended. Add just enough ice water to make a dough easily handled.

MRS. P. W. GARDNER.

SLAW DRESSING.

Beat 2 eggs well, add 3 teaspoons sugar, beat in vinegar until it thickens, add lump of butter. Cook slowly until thick.

CANNED BEETS.

Wash beets and cook tender, take skin off and pack beets in jar while hot. Add 1 tablespoonful of salt, 1 tablespoonful brown sugar. If desired, 1 hot pepper. Have vinegar boiling, then pour on beets. Have the cover and rubbers ready and seal while hot.

MRS. D. B. ARIAIL.

PICKLES AND RELISHES

CHILI SAUCE.

1 Peck ripe tomatoes
2 Quarts vinegar
3 Cups brown sugar
3 Tablespoonsful salt
2 Tablepoonsful mixed ground spice
6 Pods hot red pepper chopped fine

Scald tomatoes, slip the peelings off, cut up fine, cook for an hour. Add all the ingredients and cook several hours slowly thoroughly. Have jars hot, pour up and seal. Very nice.

MRS. M. L. DIXON.

PEPPER RELISH.

12 Sweet red epppers
12 Sweet green peppers
2 Hot peppers
6 Large apples
15 Medium size onions

Chop fine let stand in boiling wate 30 minutes, drain and add

1 Tablespoonful salt
1 Tablespoonful horse radish moistened in 1 cupful water
1 Quart vinegar
2 Cups sugar, boil 30 minutes and seal.

MRS. J. J. PHILLIPS.

BEET PICKEL

Boil beets in ordinary way, cut in medium size pieces, pack in jars. Boil together:

2 Cups vinegar
1 Cup water
1-2 Cup sugar

A pinch of salt to each jar, pour over beets and seal hot.

MRS. BOWDEN.

GREEN TOMATO PICKLES.

1 Peck green tomatoes
12 Large onions
4 Green sweet peppers
6 Tablespoonsful mixed spices
2 Tablespoonsful dry mustard
3 Quarts vinegar
3 Cups sugar

Cut tomatoes,, add 1 cup salt let stand over night, scald in morning add other things and cook until tender about 50 to 60 minutes.

MRS. J. J. PHILIPPS.

CHOW CHOW.

5 Pounds cabbage
1 Gallon green tomatoes
1-2 Gallon dry onions
6 Pods hot green pepper, grind in food chopper
Have ready:
1-2 Gallon vinegar
1 Cup sugar
2 Tablespoonsful salt

2 Tablespoonsful mixed ground spices. Let all boil together few minutes and seal.

MRS. BOWDEN.

PEPPER RELISH.

Chop fine
1 Dozen green and
1 Dozen red sweet peppers and
3 Large onions.

Cover with boiling water and let stand 10 minutes, then drain off, cover with water again and let it come to a boil. Let stand 10 minutes then drain as dry as possible. Add 3 tablespoonsful of salt, one pint of vinegar, 2 cups granulated sugar. Heat all this together and let stand 15 minutes and put in jars and seal well. If this is not as hot as desired add a few hot peppers, green or red.

MRS. R. L. SUMNER.

CUCUMBER PICKLE.

Use a two gallon jar for brine in which to make pickle by following recipe:

1 1-2 Cups salt
1 1-4 Cups sugar
1-4 Pound dry mustard

Cover with vinegar and drop cucumbers in as you pick them.

MRS. J. R. BYRD. Andrews, S. C.

HIGDON SALAD.

Take equal parts of cabbage, green corn, green tomatoes and green peppers, chop them fine and sprinkle well with salt and let it stand 24 hours. Then strain through a coarse towel to remove all the salt water. Scald in vinegar and spread on dishes to cool. To one gallon of vegetables thus prepared take 1-2 box mustard, 12 tablespoonsful of white mustard seeds, 2 cupsful sugar, 1-2 ounce of tumeric and celery seed to taste. Mix all these together and put in vegetables when cool and add vinegar enough to make a thin paste.

MRS. R. L. SUMNER.

CORN CHOWDER.

1 Dozen ears of corn
4 Bell peppers
5 Hot peppers
4Large onions
4 Pounds cabbage
1 Cup sugar
1-2 Cup flour
2 Quarts vinegar
Salt to taste
1 Box dry mustard
1 Teaspoonful celery seed
Cook 20 minutes
Add 1 Teaspoonful tumeric
Cook 10 minutes
Seal in jars
This is delicious.

MRS. M. W. KIRBY.

PUDDINGS

CONTINENTAL PUDDING.

1-2 Cup butter
1 Cup sugar
1-2 Cup butter milk
1 Cup jam or preserves
1 1-2 Cups flour (Roller Champion)
3 Eggs beaten light
1 Teaspoonful each of soda, cinnamon, nutmeg. Bake in pan and serve with caramel sauce. MRS. G. R. CARTER.

PLUM PUDDING.

1 Cup suet chopped fine
1 Cup bread crumbs
1 Cup molasses
1 Cup sweet milk
1 Cup of raisins
1 Teaspoonful of soda
A pinch of salt
2 Cups Roller Champion flour
Steam in 2 cans well greased three hours
Use pound coffee cans and weight down in the water while boiling. Test cans to see that they do not leak .
Serve hot with lemon sauce. MRS. R. L. SUMNER.

ENGLISH PLUM PUDDING.

1 Pound of raisins
1 Pound of currants
1 Pound of suet
1 Pound of Roller Champion flour
1-2 Pound citron
1 Nutmeg and
1 Tablespoonful of allspice
6 Eggs
1 Pound of brown sugar
1--2 Cup of grape juice
Boil 6 hours and serve hot with lemon sauce.

MRS. CHAS. E. WILSON.

"BROWN BETTY."

Grease a pudding dish and place in the bottom a layer of bread crumbs, then nearly fill dish with alternate layers of bread crumbs, and chopped or sliced apples, strewing brown sugar, cinnamon and a little butter over each layer, topping off with crumbs. Bake and serve with hard sauce.

MRS. E. R. H.

SALADS AND SALAD DRESSINGS

MAYONNAISE.

One whole egg beaten thoroughly with 1-2 teaspoonful salt, add Wesson Oil until thick as desired, beat in juice of one lemon.

MRS. T. L. HUTCHINGS.

SALAD DRESSING.

1 Teaspooful sugar
1 Teaspoonful mustard
1 Teaspoonful vinegar
Cream to thicken

BOILED SALAD DRESSING.

3 Tablespoonsful Wesson Oil
1 Tablespoonful flour
1-2 Cup vinegar
1 Tablespoonful sugar
1 Teaspoonful salt
1 Cup sweet milk
1 Teaspoonful mustard
1-8 Teaspoonful pepper
2 Eggs
Beat egg whites and fold in last.

MRS. M. B. CRAIG.

COOKED SALAD DRESSING.

7 Egg yolks
1 Teaspoonful blackpepper
2 Cups sweet milk
1 Teaspoonful salt
1 Cup hot vinegar
1 Teaspoonful mustard
2 Tablespoonsful flour
1 Cup sugar

Beat eggs, add flour, sugar, mustard, salt, pepper, then milk. Place on fire and add vinegar which should be boiling hot. Cook until thick.

SALAD DRESSING.

2 Tablespoonsful French cream mustard
2 Tablespoonsful sugar
2 Tablespoonsful vinegar

Stir all together then add one small can of cream. Stir thick.

MRS. F. L. HARTON.

SALAD DRESSING.

1 Whole egg
1 Tablespoonful mustard
2 Tablespoonsful sugar
2 Tablespoonsful flour or corn starch
1 Cup vinegar
A piece of butter size of egg
Salt and pepper to taste

Mix together the egg, mustard, sugar and flour or corn starch beat well. Let vinegar and butter boil then mix together and beat till creamed.

MRS. J. A. BORN.

1000 ISLE DRESSING.

Make a stiff mayonnaise of
2 Egg yolks
2 Cups of Wesson Cooking Oil, add
1-4 Teaspoonful of salt and a dash of paprika, juice of
1-2 Lemon
Chop fine
1 Medium size sweet green pepper
1-4 small onion
1-2 can of pimentoes and add to mayonnaise with a large tablespoonful of chilli sauce.

Awfully good on head lettuce.

SALMON OR TUNA FISH SALAD.

1 Pound can salmon or tuna fish
1 Minced green pepper
1 Cupful chopped celery, lettuce or cress. Mix with mayonnaise or any salad dressing.

MRS. WHITWORTH.

POTATO SALAD.

2 Hard boiled eggs
1 Large onion
Butter size of an egg
Salt and pepper to taste
2 Tablespoonsful vinegar
Cook thoroughly as many Irish potatoes as desired

Mash potatoes then add onion and eggs chopped, then salt and pepper and vinegar. Chopped pickles and bell peppers may be used if desired.

MRS. C. E. HOEHN.

CABBAGE SALAD.

Remove center from a solid white cabbage, leaving a shell. Shred center and mix it with mayonnaise or cream dressing. Chill, fill cabbage shell and arrange on a thick bed of parsley. Garnish top of shell with chopped parsley.

MRS. J. F. BRADY.

FRUIT SALAD.

2 Apples chopped well
2 Oranges chopped well
Small can pineapple
1-2 Cup cherries
Put in bowl, add dressing.

MRS. J. A. BORN.

COCOANUT SALAD.

1-2 cocoanut, grated.
2 apples, pared, cored and chopped.
1 cup of celery, chopped.
2 level tablespoonsful onion, chopped.
1 Tablespoonful parsley chopped.
3 chili peppers.

Mix, cover with French dressing chill and serve in lettuce shell or in scooped out tomatoes.

MRS. J. H. NABORS.

FRENCH FRUIT SALAD.

Remove skin and seed from

1 Cup white grapes. Cut.

Cut 3 bananas in cubes and cover at once with lemon juice Remove skin and white from 6 oranges and cut in small pieces. Mix all with mayonnaise. Arrange in nests of white lettuce leaves or serve in halves of oranges. Garnish with mayonnaise.

MISS MOLLIE EWING.

HAM SALAD.

Take cold boiled ham, fat and lean together, chop it until it is thoroughly mixed and the pieces are about the size of pears; then add to this an equal quantity of celery cut fine. If celery is out of season lettuce may be substituted. Line a dish thickly with lettuce leaves and fill with the chopped ham and celery. Make a dressing the same as for cold slaw and turn over the whole.

MRS. W. P. REEVES.

ORANGE AND MARSHMALLOW SALAD.

4 oranges.
2 dozen marshmallows.
1-2 cup chopped pecans.
1 Dozen marachino cherries.
Lettuce.

Pare oranges, cut hard part out clip in cubes with the cissors.

Cube marshmallows, mix oranges, marshmallows, nuts with plain mayonaise dressing. Serve on chilled lettuce leaves garnished with cherries.

MRS. G. R. CARTER.

SALMON SALAD.

One can of salmon, four boiled potatoes, two dill pickles chopped fine, a few nice olives chipped from pits, a small quantity of celery, an onion if desired, six hard boiled eggs. Season to taste. Use any good mayonnaise dressing. Put eggs in last and let stand for a few hours before serving.

MRS. M. T. MARTIN.

FRUIT SALAD.

1 cup of pineapple, (crushed.)
2 cups of white grapes, (seeded.)
1 cup of celery, (diced.)
1-2 cup of English walnut meats.
1-4 cup of apples chopped fine.
Serve with mayonnaise on lettuce.

MRS. W. L. ROARK.

BEAN SALAD

1 can of pork and beans.
1 bunch of celery.
2 bell peppers.
2 hard boiled eggs.
10c. mixed pickles.
2 tablespoonsful vinegar
Mix all together and serve on lettuce.

MRS. W. L. ROARK.

SALMON SALAD.

1 can of salmon.
1 tablespoonful of butter.
1-2 cup finely chopped celery.
1-2 Teaspoonful celery seed
Juice of one lemon.
Tablespoonful of mayonnaise dressing.
Salt and pepper to taste.

MRS. J. F. DOWIS.

COMBINATION SALAD.

1 head of lettuce.
1 small bunch of celery.
3 ripe tomatoes.
1 small dill pickle.
1 medium sized onion.

Chop all together. Salt and pepper to taste, place in bowl and pour 3 tablespoonsful of olive oil, and 1 tablespoonful of vinegar over contents.

MRS. W. R. SMITH.

TOMATO AND CUCUMBER SALAD.

Arrange sliced tomatoes on a bed of lettuce leaves. Pile on each slice, sliced cucumber, garnish with red and green peppers. Serve with French or mayonnaise dressing.

MRS. C. E. CAGLE.

CABBAGE-SWEET-PEPPER SALAD.

Tender hearts of cabbage.
Cream vinegar.
Salt, pepper.

Shred cabbage fine. Cut the peppers into thin strips. Combine the two and add cream to which has been added a little clear vinegar, seaon well with salt and pepper.

MRS. E. R. HOWARD.

GINGER ALE SALAD.

Soak in cold water
2 Tablesponsful gelatine for 5 minutes or more then dissolve in
1-3 Cup of boiling water. Add:
1 Cup ginger ale
1-4 Cup lemon juice
2 Tablespoonsful sugar, a little salt. Let stand till it begins to thicken. Add:
2-3 Cup chopped celery
1-3 Cup chopped apples
4 Tablespoonsful shreded pineapple, cherries and other fruits and nuts to taste. Serve on lettuce leaves with mayonnaise. Also pretty in orange cups.

MRS. B. G. COLLINS.

WHITE FRUIT SALAD.

One can sliced pineapple
4 Medium sized apples
1 Package marshmallows
1-2 Pound Brazil nuts. (or any nuts.)

Cut pineapple and apples into cubes, mix with nuts and marshmallows and add mayonnaise dressing just before serving.

MRS. GEO. MONTGOMERY.

SANDWICHES

CELERY SANDWICHES.

Mix one cup finely shredded celery, one fourth cup finely chopped nuts, and one fourth cup chopped olives. Moisten with mayonnaise and spread between slices of bread.

MRS. W. P. REEVES.

PIMENTO—CHEESE SANDWICHES.

1 Can Pimentoes

1 Pound cheese grated

Mix well with salad dressing, spread between slices of

MRS. J. A. BORN.

NUT SANDWICHES.

Chop English walnuts, hickory nuts or pecans fine. If preferred add 1-2 as much celery, also chopped fine. Mix to a paste with mayonnaise or any preferred salad dressing. spread between buttered slices of bread. Nuts may be chopped and mixed with equal quantities of chopped hard boiled eggs, or better still, rub the eggs to a paste. Spread as above.

CLUB SANDWICH.

Toasted **bread**

Slices of tomatoes

Slices of bacon

Lettuce, white meat of chicken, mayonnaise dressing.

Butter lightly a slice of toast and lay on it slices of bacon cut very thin and well broiled. Over this place slices of the white meat of chicken, then tomato, lettuce and a good portion of mayonnaise. Lay another slice of buttered toast over the top and serve at once.

MRS. J. H. NABORS.

VEGETABLES

CANDIED YAMS.

4 Medium potatoes
1 Cup sugar
1-2 Cup shortening
1 Cup water
Small stick cinnamon
Teaspoonful salt

Parboil potatoes, peel, cut and slice, cream shortening and sugar and salt. Add to potatoes with cinnamon, pour water on them, put in oven until brown and candied.

STUFFED PEPPERS.

1-2 Pint chopped oysters
1 1-2 Cups cold cooked chicken
Salt, pepper and a little grated lemon rind
1-2 Cup bread crumbs
2 Tablespoonsful melted butter
1 Teaspoonful minced parsley
6 Green peppers

Mince the chicken finely , add salt, pepper and grated rind and oysters butter, parsley and crumbs. Cut a slice from stem end of pepper, remove all seeds and fill with the mixture. Bake.

MRS. LIGHTFOOT.

SPAGHETTI—WITH TOMATO SAUCE.

1 Package spaghetti cooked till tender, drain and add 1 1-2 cups cold chopped meat. Make a sauce with one small can of tomato pulp, one chopped red pepper, 2 tablespoonsful grated cheese, pinch of salt, pour over spaghetti and bake.

MRS. GEO. MONTGOMERY.

POTATO PUFF.

Prepare two cupsful hot mashed potatoes. Add one-half cupful milk, two well beaten yolks, two tablespoonsful butter, salt and pepper to taste. Beat well, add beaten whites of two eggs. Pile lightly in buttered baking dish and bake until puffed and brown.

MRS. B. G. COLLINS.

SOUPS

NOODLES.

1 Egg
Pinch of salt
2 Tablespoons water

Sift Roller Champion flour as if making pie crust, adding your ingredients and knead until real stiff. Roll out as thin as possible, fold, adding flour to keep from sticking together and cut in small pieces.

MRS. F. L. RUTLEDGE.

TOMATO SOUP.

1 Quart tomatoes
1 Quart sweet milk

Cook tomatoes and when nearly done add 1 teaspoonful soda. Put milk in pan with a lump of butter the size of an egg and pepper and salt to taste. When this comes to a boil add tomatoes and set to simmer and serve real hot.

MRS. M. W. KIRBY.

OYSTER SOUP.

Place pint of oysters that have been slightly drained in pan over fire and let them cook until they begin to ruffle. Season with salt and pepper. In another vessel use about a quart of new milk. Let milks set on fire until it also begins to ruffle. Then mix all together, and rub to smooth paste one teaspoonful either corn starch or flour with cold water. Mix all well, add two tablespoonsful butter and enough celery seed to taste. Boil about 5 minutes, take from fire and serve while hot.

MRS. M. M. GRIFFITT.

ASPARAGUS SOUP.

Boil one quart of asparagus cut in inch lengths in one quart of water until tender. Heat one pint of milk and pour into the asparagus. Season with butter, pepper, salt and serve hot with buttered toast.

J. G. DICKINSON & CO.

AT
YOUR SERVICE

Phones

Main 362 — 363

CORY & FAULKNER

210-212 41st Street

Phones

Main 1051 and 2703

COHIN & FROST

GROCERS

Try our

HOME CLUB COFFEE

35c Pound 3 Pounds

Fcr

$1.00

Can you imagine unbreakable Light Globes?

Two sizes—

25 and 40 watt

only 40 cents each

ROBERT W. MURRAY,

The Druggist.

DELMONICO POTATOES.

Boil potatoes and cut in dice and mix with white sauce made of one cup of milk, 2 tablespoonsful Roller Champion flour, 2 tablespoonsful butter, 1-4 teaspoonful of salt, a little pepper. Put in a buttered baking dish and then a layer of bread crumbs and cheese. Alternate layers and bake in oven until brown.

MRS. T. L. BOND.

SPINACH WITH DEVILED EGGS.

Cook spinach in the usual way with 1-4 pound bacon to give it flavor. When spinach is tender, remove bacon, drain spinach and chop fine. Season with salt, pepper and nutmeg. Add butter, mix well and pack in an oval mold. Keep hot over hot water, cut 5 hard boiled eggs in halves lengthwise, remove yolks and rub through a sieve. Add 1-2 cup minced ham, 1-2 teaspoonful salt, 1-4 teaspoonful pepper, 1-2 teaspoonful finely chopped parsley, 1-2 teaspoonful grated unions, moistened with Cream Salad Dressing to bind mixture together. Refill halves of eggs with this mixture, heaping it pyramid-like. Turn mold of spinach on hot serving dish and surround with stuffed eggs.

MRS. WILLIAM ROBERTS.

DRENNEN'S

BIRMINGHAM'S BEST STORE

FOR ONE HALF A CENTURY.

Particular House-wives Always Use

ROLLER CHAMPION

(The Flour The Best Cooks Use)

ASK YOUR GROCER

W. M. COSBY FLOUR & GRAIN COMPANY.

Distributors.